

BREAD

Artisan Sourdough Slices (V)

Freshly baked Ciabatta sourdough, handcrafted salted butter, olive oil, olive tapenade **16**

Cheese & Garlic Boule (V)

Signature sourdough bread, salted mozzarella, olive oil, herbs, garlic **18**

ENTREE

Vitello Tonnato (GF)

White rock veal, Tonnato sauce, capers, shaved parmesan, chives **37**

Australian Fresh Oysters (GF/DF)

Half dozen oysters, served with shallot mignonette and lemon **38**

Spring Vegetables With Grilled Halloumi (V/GF)

Local Farm lettuce, radish, halloumi cheese, yuzu-sumac dressing, crouton **39**

La Delizia Burrata (V/N)

Heirloom tomatoes, rocket leaves, aged balsamic, extra virgin olive oil, macadamia dukkah **41**

Misoyaki Octopus (GF)

Wild rice, Gochujang misoyaki sauce, black garlic purée, bonito flakes, herb oil, radicchio **42**

Rottnest Scallops (SS/GF)

Sea purslane, harvest cauliflower Beurre Blanc, semi-dried cherry vine tomatoes, chipotle salsa, herb oil **43**

MAIN

Free-Range Chicken Breast (GF)

Royal blue pommes purée, truffle butter, Spinaci alla Romana, chicken jus, chives **49**

Slow Cooked Lamb Shank (GF)

Locally WA farmed, silken potato mash, salsa verde, natural lamb jus **49**

Local Caught Market Fish (GF/DF)

Edamame, semi-dried cherry tomatoes, scallion, miso broth, Chuka wakame **53**

Wagyu Beef Rump (GF)

Gippsland wagyu beef, MBS 4-7, grass fed, pea purée, spring vegetables, natural beef jus **77**

Charred Cauliflower Steak (V/GF)

Chimichurri sauce, semi-dried cherry tomato, chipotle salsa, marinated macadamia, black garlic **32**
Vegan option available

Exotic Mushroom Fettuccine (V)

Garlic, extra virgin olive oil, fresh exotic mushrooms from local farmers, Pecorino Romano **39**

GF - Gluten free **V** - Vegetarian **VG** - Vegan **DF** - Dairy free **SS** - Sustainable sourcing **N** - Contains Nuts **S** - Seeds

Credit and debit card fee - Mastercard, Visa, Amex 1.8% | Diners 3% | Eftpos 0%

No split billing

GRILLS

Angus Pure-Grain Fed Striploin

250g, dry aged, best served medium rare **53**

Scotch Fillet

300g, black angus, grass fed, dry aged, best served medium rare **61**

Tenderloin

250g, black angus, 100-day grain fed, dry aged, best served medium rare **62**

T-Bone

500g, black angus, grass fed, dry aged, best served medium rare **69**

Ribeye On The Bone

500g, black angus, grass fed, dry aged, best served medium rare **79**

West Rivers Wagyu Striploin

250g, grass fed, 300+ grain fed, platinum MBS 6-7, best served medium rare **107**

Tasmanian Salmon

200g, served with charred lemon and béarnaise **51**

Gippsland Wagyu Cube Roll

300g, grass fed, 300+ grass fed, platinum MBS 4-7, best served medium rare **103**

Amelia Park Lamb Rack (GF)

4 pieces, grass fed, with potato mousseline, best served medium rare **65**

Skull Island Jumbo Prawns (SS/GF)

Sambal butter sauce, chives, herb oil **73**

Land and Sea

Black angus tenderloin, king prawn, wilted spinach, truffle essence pommes purée, red wine sauce **89**

TO SHARE

Served with a choice of two sides and two sauces

T-Bone

1kg, O'Connor beef, MBS 3+, long grain fed and entirely free range, raised on a natural diet of pure pastures, best served medium rare **179**

Tomahawk

1kg, black angus, grass fed, dry aged, best served medium rare **189**

Duxton's Signature Tomahawk

1.5kg, black angus, black onyx MBS 3+, 45+ dry aged, best served medium rare **339**

SIDES

17

Hand cut fries, aioli sauce (V)

Truffle butter and honey glazed Brussels sprouts, preserved chilli (V/VG/GF/DF)

Royal blue pomme purée, truffle butter (GF)

Sautéed exotic mushrooms, fried shallot (V/VG/GF/DF)

Steamed seasonal vegetables (V/VG/GF/DF)

Local farm lettuce leaves, radicchio, tomatoes, cider vinaigrette (V/VG/GF/DF)

SAUCES

4

Red Wine Jus | Classic Béarnaise | Native Pepper Berry | Wild Forest Mushroom

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